

sushi

SASHIMI/NIGIRI

	per piece
maguro* - tuna	6
hamachi* - yellow tail	6
sake* - salmon	5
tai* - red snapper	5
unagi* - freshwater eel	5
ikura*- salmon roe	6
kani* - king crab	7
hotategai* - scallops	6
gyuniku* - beef filet	7

MAKI MONO

california* - king crab, avocado, cucumber	19
spicy tuna* - tuna, chili sauce, cucumber, scallions	18
rainbow* - tuna, yellow tail, salmon, king crab, avocado	23
bbq eel* - unagi, cucumber, avocado	18
fiery hamachi*- yellow tail, wasabi, serrano chile	19

SHARED PLATTERS

chef's selection of sashimi or nigiri*	6pc 27 9pc 37
chef's combo* - 5 pc nigiri, 6 pc sashimi, california or spicy tuna maki	57
maki combo* - 1 california, 1/2 spicy tuna, 1/2 spicy salmon	37

SMALL CHIRASHI SUSHI BOWLS

salmon* - ikura, sorrel, avocado, pickled watermelon radish	17
gyuniku tataki* - sweet soy sauce, shitake mushrooms, daikon	18
sashimi tuna* - spicy tuna, nori, toasted sesame seeds, lychee	17
vegan - edamame, avocado, shitake mushrooms, asparagus, nori	13

cuts

LAND

salt & pepper crusted buckhead prime rib*	14oz	39
filet mignon*	8oz	44
cap steak*	12oz	44
new york strip steak*	14oz	49
ribeye steak*	16oz	49
ribeye filet*	12oz	39
colorado lamb chops*	14oz 38	28oz 69

SEA

whole 2 lb. main lobster 65
choose two sides

seared alaskan salmon filet* 34
fennel & watercress salad, lemon, extra virgin olive oil

angel hair pasta with seafood* 26
clams, mussels, shrimp in white wine, tomato sauce, fresh herbs

sides 10 ea.

mashed potatoes • baked potato • steak fries •
sauteed spinach • sauteed seasonal mushrooms

saucés

seasonal mushroom sauce • chimichurri •
madagascar peppercorn sauce • béarnaise sauce •
horseradish cream • bordelaise sauce

desserts

raspberry crème brûlée cheesecake 8
raspberry coulis

chocolate layered cake 12
whipped cream, chocolate curl

crème brûlée 10
vanilla crème brûlée with fresh raspberries

shared

creamy burrata cheese 16
roasted baby beets, balsamic reduction, prosciutto

char-grilled octopus 20
shaved seasonal apples, fresh herbs,
extra virgin olive oil

classic shrimp cocktail 21
citrus poached, horseradish tomato sauce

seasonal oysters* 3.65/ea
champagne mignonette

soups & salads

mushroom bisque soup 10

french onion soup 10
gruyere cheese, creamy swiss cheese, crouton

caesar salad 14
romaine lettuce, parmesan cheese, garlic croutons,
anchovies, caesar dressing

wedge salad 13
wisconsin mindoro blue cheese,
roasted tomatoes, fried onions,
caramelized pecans, basil ranch dressing

baby & tuscan kale salad 15
roasted asparagus, mushrooms, cauliflower,
maple roasted butternut squash, chestnuts,
marcona almonds, meyer lemon vinaigrette

add to any salad

prime rib* 13
brick roast 1/2 chicken 12
grilled jumbo shrimp 16

chefs specials

32 oz. prime tomahawk steak* 85
choose two sides

ancho bbq 1/2 smoked roasted chicken 26
steak fries or mashed potatoes, coleslaw

A Must Have!
smoked salt & pepper beef short plate rib 30
steak fries, or mashed potatoes, coleslaw

extra meaty baby back ribs - half 18 / full 30
coleslaw, fries

country fried steak 28
white black pepper gravy, steak fries

from our sommelier suggested wines by Amy

Domaine Rodger & Christophe Moreux "Les Bouffants"
Sancerre Loire Valley, France 2016 \$66

Rombauer Chardonnay Carneros
California 2016 \$89

Joh.Jos. Prüm "Wehlener Sonnenuhr" Riesling Spätlese
Mosel, Germany 2015 \$97

Duckhorn "Migration" Pinot Noir
Anderson Valley, California 2016 \$82

Chateau Pey La Tour Reserve Bordeaux Superieur,
France 2015 \$54

Robert Foley "The Griffin"
Red Blend Napa Valley, California 2015 \$95

Masi Costasera Amarone della Valpolicella Classico
Veneto, Italy 2012 \$125

**please note vintages are subject to change